

Modified Common Areas

- Hourly cleaning of public areas (elevator buttons, furniture and door handles)
- Hands-free hand sanitizing stations throughout property
- Contactless payment (tap terminals, no cash)
- Wayfinding, direction signage, markers to encourage physical distancing
- Touchless check-in

Food & Beverage:

- Pre-packaged and/or single plated meals
- Modified restaurant configuration to allow for physical distancing
- Restaurant has a patio to offer outdoor options
- Serving staff wear masks

Housekeeping:

- Hilton CleanStay program <https://www.hilton.com/en/corporate/cleanstay/>
- Rooms are left vacant for 24 hours between guests
- Cleaning with industry approved products and hospital grade wipes including room keys, remotes, door handles, light switches, flat surfaces, televisions
- Housekeeping staff practice diligent hand hygiene at all times during their shift
- Adequate supply of clean towels, toilet paper, plain hand soap and shampoo is available in rooms upon check in

Meeting Protocols

- Hilton EventReady Program <https://meetings.hilton.com/eventready>
- Elevated procedures for cleanliness and sanitation
- Completed EventReady Room Checklist provided to planners.
- Hilton CleanStay Event Room Seal is applied once the room is properly cleaned, set and EventReady.
- Hand sanitizers stations throughout meeting and conference spaces
- Meeting rooms are configured to allow 2m between seats
- Wayfinding, direction signage to encourage physical distancing
- Large or one-way only aisles
- AV capabilities for hybrid conferences (with both in-person and remote attendees)
- All linens including underlays replaced after each use
- Linens transported in sealed singles use plastic bags in and out of meeting space
- Attendant to manage flow of patrons in restrooms
- More information in "Links and Documents" section below